



Enjoy Flavours of Chengdu at Sichuan Alley Telok Ayer

Description

I was recently invited to Sichuan Alley at Telok Ayer for a media tasting. This wasn't my first encounter with the restaurant. I had previously tried a bowl of their noodles at their Capitol Singapore outlet while catching a musical. However, it was a quick meal, and I didn't get the chance to explore more of their offerings.

This tasting came at the perfect time, as I'll be visiting Chengdu soon. It was a great opportunity to get a preview of what to expect from authentic Sichuan cuisine. Personally, I don't eat Chinese food that often due to its strong spices. While I can handle spice, I sometimes prefer to avoid overly fiery dishes.



Compared to the Capitol Singapore outlet, Sichuan Alley at Telok Ayer is significantly larger. The restaurant's facade and interior embrace a modern Chinese aesthetic, creating a welcoming yet contemporary dining atmosphere.

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Mushroom with Chicken Broth Rice Noodles â?? A crowd favourite, and completely non-spicy. The broth was flavorful and hearty, making it a comforting choice.

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Sichuan Sour Vegetable Fish â?? This dish may taste unusual for first-timers, but itâ??s incredibly addictive. Something about the sour vegetables keeps you coming back for more. Sichuan Alley really nailed this dish.

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King Prawns with Vine Pepper Rice Noodles â?? Our friends who had tried this before mentioned that it was spicier than the **Braised Beef Rice Noodles**, which looked more intimidating with its fiery red broth. Surprisingly, I found the spice level manageable, and the flavours were well-balanced.

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Braised Beef Rice Noodles â?? Despite its fierce appearance, it was less spicy than expected and still enjoyable.

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Fried Chicken ??? An instant hit at the table! It disappeared within minutes. I liked how it wasnâ??t overly fried, maintaining a tender interior with a lightly crisp batter.

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Fried Chicken Cutlet ??? While it looked more impressive on the menu (probably due to the seasoning dusting), it was still delicious despite its simple presentation.

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Fried Pig Intestines â?? A must-order, according to my friend. I donâ??t usually eat pig intestines, but I gave it a tryâ??and I must admit, it was quite tasty with its crisp exterior.

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Fried Mochi ??? A new addition to the menu and definitely a must-try!

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Specialty Ice Jelly â?? Served with a mix of toppings like ice jelly, brown sugar, hawthorn flakes, and peanuts. A great combination of textures and flavours in one refreshing bowl.

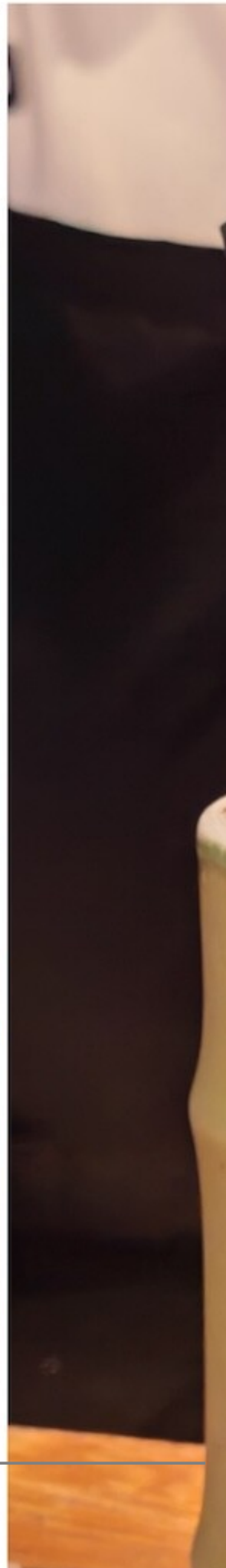
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To balance out the spice and richness, we tried:

Signature Ice Black Tea Series â?? The **Iced Black Plum Tea** was a standoutâ??refreshing and slightly tangy and for **Fruity Soda Series**, we had the **Island Day**, which was light and fizzy, perfect for cooling down after the meal.

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Cocktail: Bamboo Breeze â?? If youâ??re in the mood for some alcohol, this cocktail is a great pick. Plus, it comes with a cute panda decoration!

Surprisingly, Sichuan Alley doesnâ??t have the strong, lingering aroma typical of many Chinese restaurants. The food was delicious, and the spice levels were manageableâ??even for someone like me who isnâ??t a frequent eater of spicy dishes. I had expected my tongue to go numb after the meal, but that wasnâ??t the case at all.

If youâ??re looking for an authentic yet approachable Sichuan dining experience in Singapore, Sichuan Alley at Telok Ayer is definitely worth a visit!

Date Created

28/03/2025

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